

The Grand Dining Room

Entrée

Soup Du Jour \$15

Please ask wait staff for today's choice

Duck and Foie Gras Ballotine \$20

Grilled Witlof, Spiced Apple Chutney, Lavosh

Pan Fried Scallops \$21

Crisp Pork Belly Floss, Spinach Potato Mousseline

Rainbow Trout Rilette \$18

Salmon Caviar, Cucumber, Red Radish, Toasted Dark Rye

Crisp Zucchini Flowers \$19

Persain Fetta, Watercress, Endive, Lemon Thyme Vinaigrette

Mains

Braised Beef Cheeks Bourguignon \$39

New Potatoes, Roasted Brussel Sprouts, Speck

Pan Fried Duck Breast \$38

Semolina Gnocchi, Gruyere, Green Beans, Balsamic, Cherry Jus

Seared Venison Back Strap \$39

Dutch Carrots, Roast Potatoes, Beetroot Relish,

Horse Radish Cream, Chestnut Jus

Stuffed Eggplant \$36

Raisins, Capers, Walnuts, Mozzarella, Whipped Ricotta, Sugo, Broccolini, Dressed Rocket

Fish of the Day @ Market Price

Please ask wait staff for today's choice

Side dishes

Sautéed Broccolini \$12

Red Chilli, Garlic, Lemon

Fennel, Zucchini, Rocket Salad \$14

Hazel Nut Dressing

French Fries \$10.50

Dessert

Crème Caramel \$18

Confit Pears

Seasonal Fruit Tart \$17

Custard Cream, Sour Cherry Sorbet

Key Lime Pie \$18

Semi Sweet Citrus Cream

Chocolate Raspberry Coconut Pebble \$19

Raspberry Sorbet

Cheese Board \$21

A Selection of Local & Imported Cheeses with Crackers, Quince paste, Fresh Fruit and Nuts

To Make a Reservation –

Please Visit the Reception Desk or Phone: 4782 1111

